AEG
perfekt in form und funktion

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FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

Visit our website for:

Get usage advice, brochures, trouble shooter, service information:
www.aeg.com

Register your product for better service:
www.aeg.com/productregistration

Buy Accessories, Consumables and Original spare parts for your appliance:
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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can

scratch the surface, which may result in shattering of the glass.

- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.

2. ⚠ SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use

⚠ **WARNING!**
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  – do not put ovenware or other objects in the appliance directly on the bottom.

  – do not put aluminium foil directly on the bottom of the appliance.

  – do not put water directly into the hot appliance.

  – do not keep moist dishes and food in the appliance after you finish the cooking.

  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Steam Cooking

WARNING!
Risk of burns and damage to the appliance.

- Do not open the appliance door during steam cooking. Steam can release.

2.3 Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

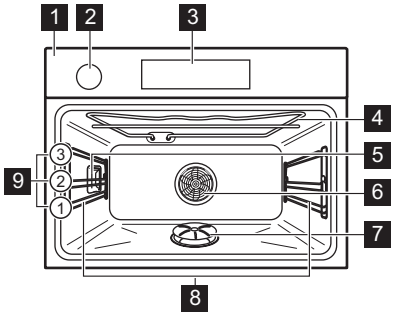
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.5 Disposal

WARNING!
Risk of injury or suffocation.

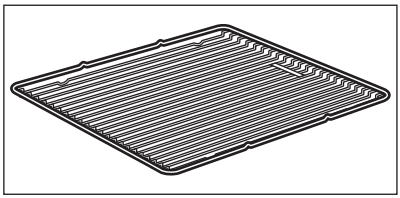
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION

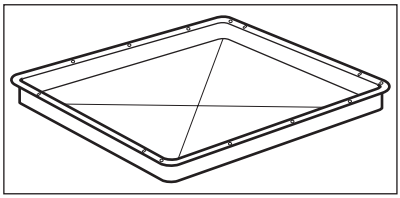


1 Control panel
2 Water drawer
3 Electronic programmer
4 Grill and heating element
5 Lamp
6 Fan and heating element
7 Steam generator with cover
8 Shelf support, removable
9 Shelf positions

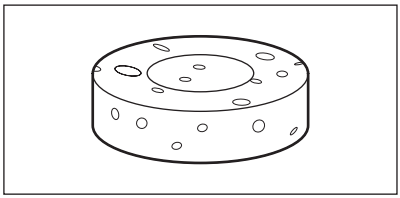
3.1 Accessories



Wire shelf
For cookware, cake tins, roasts.



Baking tray
For cakes and biscuits.



Sponge
For absorbing the remaining water from the steam generator.

4. BEFORE FIRST USE

WARNING!
Refer to the Safety chapters.

4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

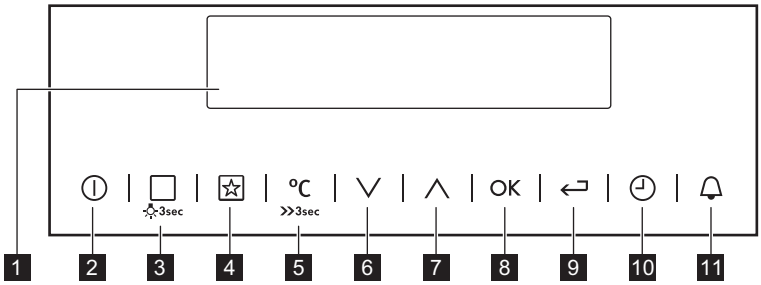
Refer to chapter "Care and Cleaning".

4.2 First Connection

When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day. Press ∧ or ∨ to set the value. Press **OK** to confirm.

5. CONTROL PANEL

5.1 Electronic programmer

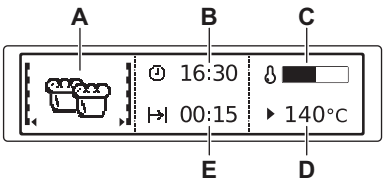


Use the sensor fields to operate the appliance

Number	Sensor field	Function	Comment
1	-	Display	It shows the settings of the appliance.
2	⏻	On / off	To activate and deactivate the appliance.
3	□ 3sec	Heating Functions or Assisted Cooking	To set a heating function or an Assisted Cooking function. To set the necessary function, touch the sensor field one or two times after you activate the appliance. To activate or deactivate the lamp, touch and hold the sensor field for 3 seconds (you can also activate the lamp after you deactivate the appliance).
4	☆	Favourite Programme	To save your favourite programmes to use for a different time.

Number	Sensor field	Function	Comment
5	°C >>3sec	Temperature selection	To set the temperature or show the temperature in the appliance. To activate or deactivate the Fast Heat Up function, touch and hold the sensor field for 3 seconds.
6	∨	Down key	To move down in the menu.
7	∧	Up key	To move up in the menu.
8	OK	OK	To confirm the selection or settings.
9	↩	Home key	To go back one level in the menu. To show the main menu, touch the field for 3 seconds.
10		Time and additional functions	To set different functions. When a heating function operates, touch the sensor field to set the timer / Duration , Function Lock , Favourite Programme memory, Set + Go or Heat + Hold .
11		Minute Minder	To set the Minute Minder .

Display



A) Heating function
B) Time of day
C) Heat up indicator
D) Temperature
E) Duration and End Time functions

Other indicators in the display

Symbol		Function
	Minute Minder	The function operates.
	Time of day	The display shows the time of day.
|→|	Duration	The display shows the necessary time for cooking.
→|	End Time	The display shows when the cooking time is completed.
	Time indication	The display shows how long a heating function operates. Press ∨ and ∧ at the same time to have the time go back to zero.
	Heat up indicator	The display shows the temperature in the appliance.

Symbol		Function
	Fast Heat Up Indicator	The function operates. This function decreases the heat up time.
	Weight Automatic	The display shows that the automatic weight system operates or that you can change the weight.
	Heat + Hold	The function operates.

6. DAILY USE

WARNING!
Refer to the Safety chapters.

6.1 Navigating the menus

1. Activate the appliance.
2. Press ∨ or ∧ to select the menu option.
3. Press **OK** to move to the submenu or accept the setting.

At each point you can go back to the main menu with ↩.

6.2 The menus in overview

Main menu

Symbol	Menu item	Description
	Assisted Cooking	It contains a list of automatic cooking programmes.
	Heating Functions	It contains a list of heating functions.
	Favourite Programme	It contains a list of the favourite cooking programmes saved by the user.
	Steam Cleaning	It cleans with steam.
	Basic Settings	It contains a list of other settings.

Submenu for: Basic Settings

Symbol	Submenu	Application
	Set Time of Day	It sets the current time on the clock.
	Time Indication	When ON, the display shows the current time after you deactivate the appliance.
	SET + GO	When ON, you can activate the function after you activate a heating function.

Symbol	Submenu	Application
	Heat + Hold	When ON, you can activate the function after you activate a heating function.
	Extra time	It activates and deactivates the function.
	Display Contrast	It adjusts the display contrast by degrees.
	Display Brightness	It adjusts the display brightness by degrees.
	Set Language	It sets the language for the display.
	Buzzer Volume	It adjusts the volume of press-tones and signals by degrees.
	Key Tones	It activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
	Alarm/Error Tones	It activates and deactivates the alarm tones.
	Cleaning Assistant	It helps you with the cleaning procedure.
i	Service	It shows the software version and configuration.
	Factory Settings	It resets all settings to factory settings.

6.3 Heating functions

Submenu for: Heating Functions

Heating function		Application
	Full Steam	To steam vegetables, fish, potatoes, rice, pasta or special side-dishes.
	Half Steam + Heat	To steam dishes with a high moisture content and to poach fish, custard royale and terrines.
	Quarter Steam + Heat	To bake bread, roast large pieces of meat or warm chilled and frozen meals.
	ECO Steam	To optimize the energy consumption during cooking. It is necessary to set the cooking time first. For more information about the recommended settings, refer to the cooking tables with the equivalent oven function.

Heating function		Application
	Moist Fan Baking	To save energy when you bake and cook dry baked goods. Also to bake baked goods in tins on one shelf position.
	True Fan Cooking	To bake on no more than 2 shelf positions at the same time. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for Conventional Cooking .
	Slow Cook	To prepare very lean and tender roasted food.
	Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to gratinate and to brown.
	Grilling	To grill flat food items in the middle of the grill. To toast bread.
	Keep Warm	To keep cooked food warm.
	Defrost	To thaw frozen food.
	Dough Proving	To raise the yeast dough before baking.
	Bread Baking	To bake bread.
	Au gratin	To prepare dishes such as lasagna or potato gratin. Also to brown.
	Preserving	To make vegetable preserves such as pickles.
	Plate Warming	To preheat a plate for serving.
	Steam Regenerating	To reheat your already cooked food directly on a plate.
	Eco Roasting	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. For more information about the recommended settings, refer to the cooking tables with the equivalent heating function.

6.4 Activating a heating function

1. Activate the appliance.
2. Select the Heating Functions menu. Press **OK** to confirm.
3. Set a heating function. Press **OK** to confirm.

4. Set the temperature. Press **OK** to confirm.

Press ☐ to go directly to the Heating Functions menu. You can use it when the appliance is activated.

6.5 Steam cooking

The water drawer cover is in the control panel.

1. Press the cover to open the water drawer.
2. Fill the water drawer with 700 ml of water.

   The water supply is sufficient for approximately 30 minutes.

CAUTION!
Do not put water directly into the steam generator!

Use only water as the liquid. Do not use filtered (demineralised) or distilled water.

3. Activate the appliance.
4. Set the steam heating function and temperature.
5. If necessary, set the function Duration |→| or End Time →|.

   The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature.

   The signal sounds again at the end of the cooking time.
6. Deactivate the appliance.

When the steam generator is empty, an acoustic signal sounds.
When the appliance is cool, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with some vinegar.
Let the appliance dry fully with the door open.

6.6 Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

Fast Heat Up Indicator

This function decreases the heat-up time. To activate the function, hold °C for 3 seconds. The heat-up indicator alternates.

Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

6.7 Energy saving

The appliance contains features which help you save energy during everyday cooking:

- **Residual heat:**
  - When the heating function or programme operates, the heating elements are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration , End Time).
  - When the appliance is off, you can use the heat to keep food warm. The display shows the remaining temperature.
- **Cooking with the lamp off** - touch and hold ☐ for 3 seconds to deactivate the lamp during cooking.
- **Eco functions** - refer to section "Heating Functions" (for selected models only).

7. CLOCK FUNCTIONS

7.1 Clock functions

Symbol	Function	Description
	Minute Minder	To set a countdown (maximum: 2 hours, 30 minutes). This function has no effect on the operation of the appliance. You can also activate it when the appliance is deactivated. Touch to activate the function. Touch or to set the minutes and **OK** to start.
|→|	Duration	To set the length of an operation (maximum: 23 hours, 59 minutes).
→|	End Time	To set the switch-off time for a heating function (maximum: 23 hours, 59 minutes).

If you set the time for a clock function, the time starts to count down after 5 seconds.

If you use the clock functions Duration and End Time , the appliance deactivates the heating elements after 90% of the set time. The appliance uses the residual heat to continue the cooking procedure until the time ends. The residual heat can last from 3 to 20 minutes.

Setting the clock functions:

1. Set a heating function.
2. Touch again and again until the display shows the necessary clock function and the related symbol.
3. Touch or to set the necessary time. Touch **OK** to confirm.

   When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.
4. Touch a sensor field to stop the signal.

Useful information:

- With Duration and End Time , the appliance deactivates automatically.
- With Duration and End Time , you must set the heating function and the temperature first. Then you can set the clock function.
- You can use Duration and End Time at the same time if you want to automatically activate and deactivate the appliance at a given time later.

7.2 Heat + Hold

The Heat + Hold function keeps prepared food warm at 80 °C for 30 minutes. It activates after the baking or roasting procedure ends.

- You can activate or deactivate the function in the Basic Settings menu.
- Conditions for the function:
  – The set temperature is more than 80 °C.
  – The function Duration is set.

Activating the function

1. Activate the appliance.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press again and again until the display shows Heat + Hold . Press **OK** to confirm.

When the function ends, an acoustic signal sounds.
The Heat + Hold function stays on if you change the heating functions.

7.3 Extra Time

The Extra Time makes the heating function continue after the Duration ends.

- It is applicable for all heating functions with Duration or Weight Automatic.

Activating the function:

1. When the cooking time ends, an acoustic signal sounds. Press a sensor field.
2. The display shows the message for Extra Time for one minute.
3. Press ⏲ to activate (or ↩ to cancel).
4. Set the Extra Time period. Press **OK** to confirm.

8. AUTOMATIC PROGRAMMES

WARNING!
Refer to the Safety chapters.

8.1 Assisted Cooking with Recipe Automatic

This appliance has a set of recipes you can use. The recipes are fixed and you cannot change them.

Activating the function:

1. Activate the appliance.
2. Select the Assisted Cooking menu. Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select Recipe Automatic . Press **OK** to confirm.

When you use the Manual function, the appliance uses the automatic settings. You can change them as with other functions.

8.2 Assisted Cooking with Weight Automatic

This function automatically calculates the roasting time. To use it, it is necessary to input the food weight.

Activating the function:

1. Activate the appliance.
2. Select Assisted Cooking . Press **OK** to confirm.
3. Select the category and dish. Press **OK** to confirm.
4. Select the Weight Automatic . Press **OK** to confirm.
5. Touch ∧ or ∨ to set the food weight. Press **OK** to confirm.

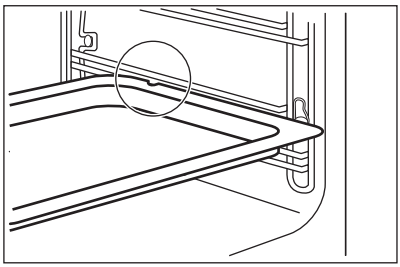
The automatic programme starts. You can change the weight at any time. Press ∧ or ∨ to change the weight. When the time ends, an acoustic signal sounds. Press a sensor field to deactivate the signal.

With some programmes turn over the food after 30 minutes. The display shows a reminder.

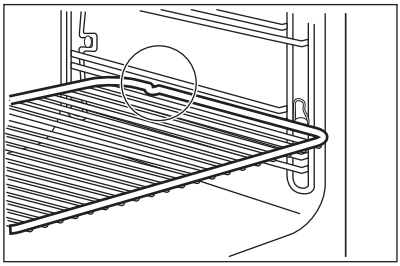
9. USING THE ACCESSORIES

WARNING!
Refer to the Safety chapters.

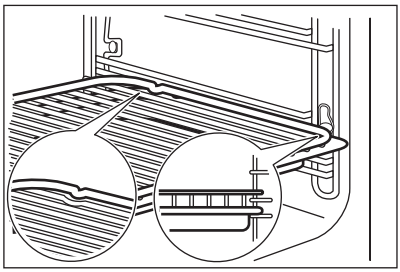
9.1 Inserting the accessories



Baking tray:
Push the baking tray between the guide bars of the shelf support.



Wire shelf:
Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



Wire shelf and baking tray together:
Put the wire shelf on the baking tray.
Push the baking tray between the guide bars of the shelf support.

Useful information:

- All accessories have small indentations at the bottom of the right and left edges to increase safety. Always make sure that these indentations are at the rear of the appliance. The indentations are also anti-tip devices.
- The high rim around the shelf is a device which prevents cookware from slipping.

10. ADDITIONAL FUNCTIONS

10.1 Favourite Programme menu

You can save your favourite settings, like duration, temperature or heating function. They are available in the Favourite Programme menu. You can save 20 programmes.

Saving a programme

1. Activate the appliance.
2. Set a heating function or an Assisted Cooking function.
3. Touch ⏲ again and again until the display shows " SAVE ". Press **OK** to confirm.

4. The display shows the first free memory position. Press **OK** to confirm.
5. Enter the name of the programme. The first letter flashes. Touch ⋁ or ⋀ to change the letter. Press **OK**.
6. Touch ⋁ or ⋀ to move the cursor to the right or to the left. Press **OK**. The next letter flashes. Do steps 5 and 6 again as necessary.
7. Press and hold **OK** to save.

Useful information:

- You can overwrite a memory position. When the display shows the first free memory position, touch ⋁ or ⋀ and press **OK** to overwrite an existing programme.
- You can change the name of a programme in the menu Edit Programme Name .

Activating the programme

1. Activate the appliance.
2. Select the Favourite Programme menu. Press **OK** to confirm.
3. Select your favourite programme name. Press **OK** to confirm.

To save your favourite programme you can also touch and hold ☆ until the display shows **SAVE** .

10.2 Child Lock

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

1. Activate the appliance.
2. Touch ◴ and ☆ at the same time until the display shows a message.

10.3 Function Lock

The Function Lock prevents an accidental change of the heating function. You can activate the Function Lock only when the appliance operates.

Activating the Function Lock :

1. Activate the appliance.
2. Set a heating function or setting.
3. Press ◴ again and again until the display shows Function Lock .
4. Press **OK** to confirm.

Deactivating the Function Lock :

1. Press ◴ .
2. Press **OK** to confirm.

10.4 SET + GO

The SET + GO function lets you set a heating function (or programme) and use it later with one press of the sensor field.

Activating the function:

1. Activate the appliance.
2. Set a heating function.
3. Press ◴ again and again until the display shows Duration .
4. Set the time.
5. Press ◴ again and again until the display shows SET + GO .
6. Press **OK** to confirm.

To start SET + GO , press a sensor field (except for ⏻). The set heating function starts.
When the heating function ends, an acoustic signal sounds.

Useful information:

- When the heating function operates, the function Function Lock is on.
- You can activate and deactivate the SET + GO function in the Basic Settings menu.

10.5 Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If a heating function operates.
- If you do not change the oven temperature.

Temperature	Switch-off time
30 °C - 115 °C	12.5 h

Temperature	Switch-off time
120 °C - 195 °C	8.5 h
200 °C - 230 °C	5.5 h

The automatic switch-off works with all functions except Light , Duration and End Time .

10.6 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

11. CARE AND CLEANING

WARNING!
Refer to the Safety chapters.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

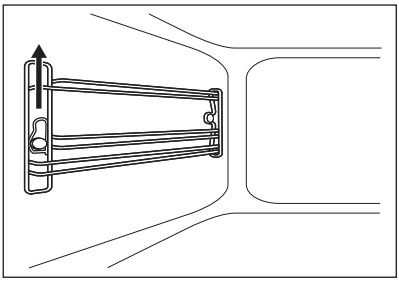
11.1 Steam Cleaning

1. Remove the worst of the dirt manually.
2. Put 250 ml of water with 3 tablespoons of vinegar directly into the steam generator.
3. Activate the Steam Cleaning function in the main menu. The display shows the duration of the function.
4. An acoustic signal sounds when the programme is completed. Touch a sensor field to deactivate the signal.
5. Wipe out the appliance with a soft cloth. Remove the remaining water from the steam generator.
6. Keep the appliance door open for approximately 1 hour. Wait until the appliance is dry.

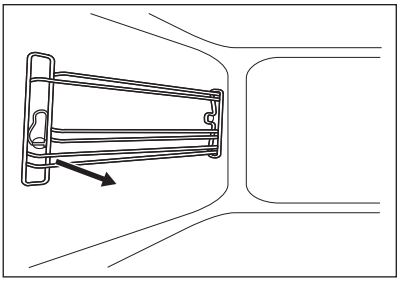
11.2 Shelf support

You can remove the shelf support to clean the side walls.

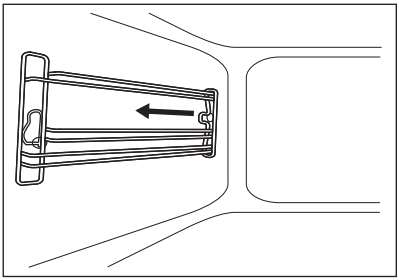
Removing the shelf support



1. Carefully pull the support up and out of the front catch.



2. Lightly move the support on the front catch inwards.



3. Pull the support out of the rear catch.

Installing the shelf support

To install the shelf support follow the procedure in the opposite order.

11.3 Steam generation system

CAUTION!
Dry the steam generator **after each use**. Remove the water with the sponge.

Remove the limescale with water and vinegar.

CAUTION!
Chemical de-scaling agents can cause damage to the enamel. Follow the instructions of the manufacturer.

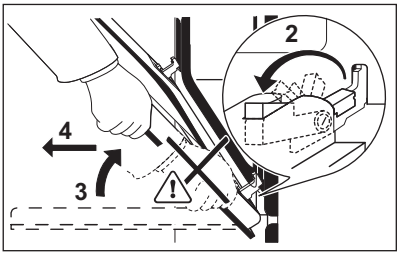
Cleaning the water drawer and the steam generator:

1. Put the water and vinegar mixture (approximately 250 ml) **through the water drawer** into the steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.
3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.

4. Remove the water from the steam generator with the sponge and rub it dry.
5. Keep the door open to let the appliance dry fully.

11.4 The appliance door

Remove the door to clean the inner side of the appliance more easily.

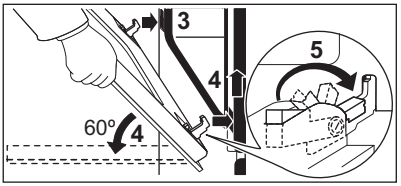


Removing the appliance door

1. Open the door as far as possible.
2. Fully release the clamping levers on the hinges.
3. Hold the door on the two sides and close it approximately 3/4 of the way.
4. Pull the door away from the appliance.

WARNING!
The door is heavy.

CAUTION!
Put the door with the outer side down on a soft and level surface.



Installing the appliance door

1. Hold the door on the two sides at an angle of approximately 60°.
2. At the same time push the door hinges as far as they can go into the two recesses at the bottom of the appliance on the left and the right.
3. Lift the door up until you are at the point of resistance and then open it as far as possible.
4. Fully lock the clamping levers on the hinges.
5. Close the door of the appliance.

11.5 Lamp

WARNING!
There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

Before you change the lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
Always use the same lamp type.

Replacing the lamp on the left side of the cavity:

1. Remove the left shelf support.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

12. WHAT TO DO IF…

WARNING!
Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock.
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The Child Lock is activated.	Refer to "Deactivating the Child Lock".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact an authorized electrician.
The lamp does not operate.	The lamp is defective.	Refer to "Lamp".
"Demo" comes on in the display and the appliance does not heat up. The fan does not operate.	The test mode is activated.	1. Deactivate the appliance. 2. Touch and hold ⏻ until the appliance activates and deactivates. 3. Touch and hold ☆ and 🕘 at the same time until an acoustic signal sounds and "Demo" goes out.

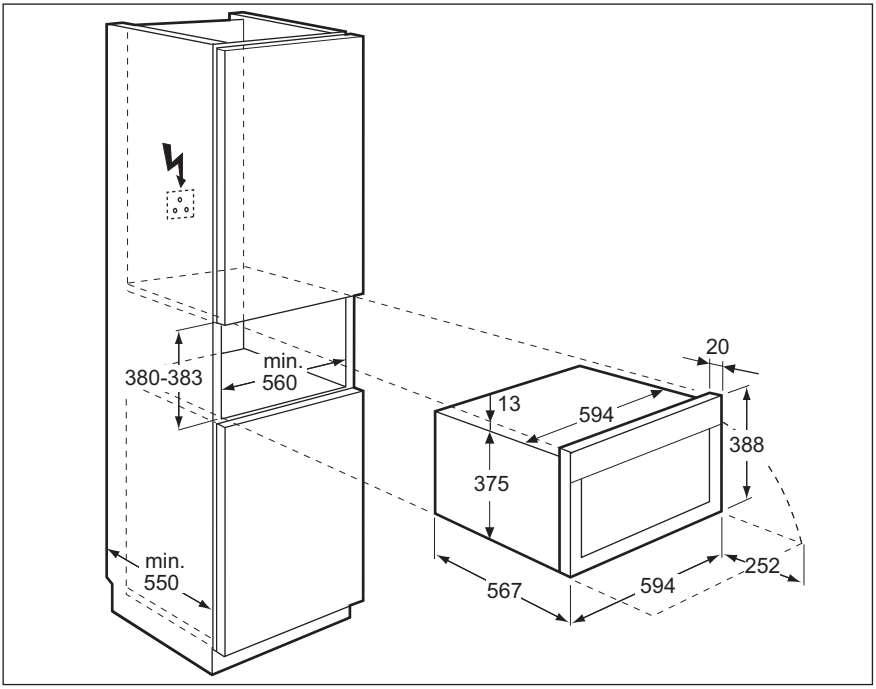
If you cannot find a solution to the problem yourself, contact your dealer or the service centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

13. INSTALLATION

WARNING!
Refer to the Safety chapters.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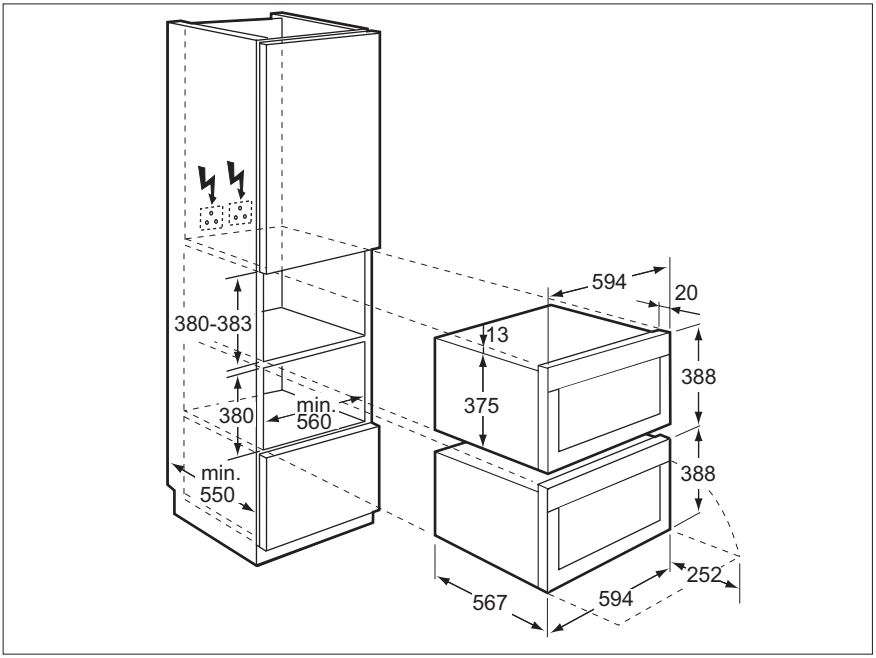
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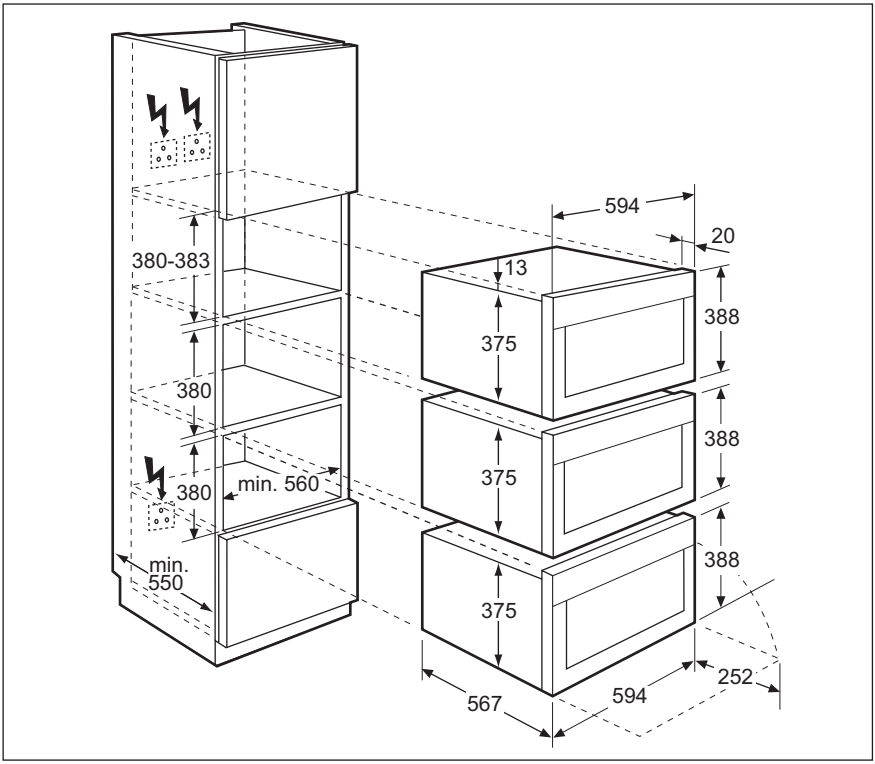
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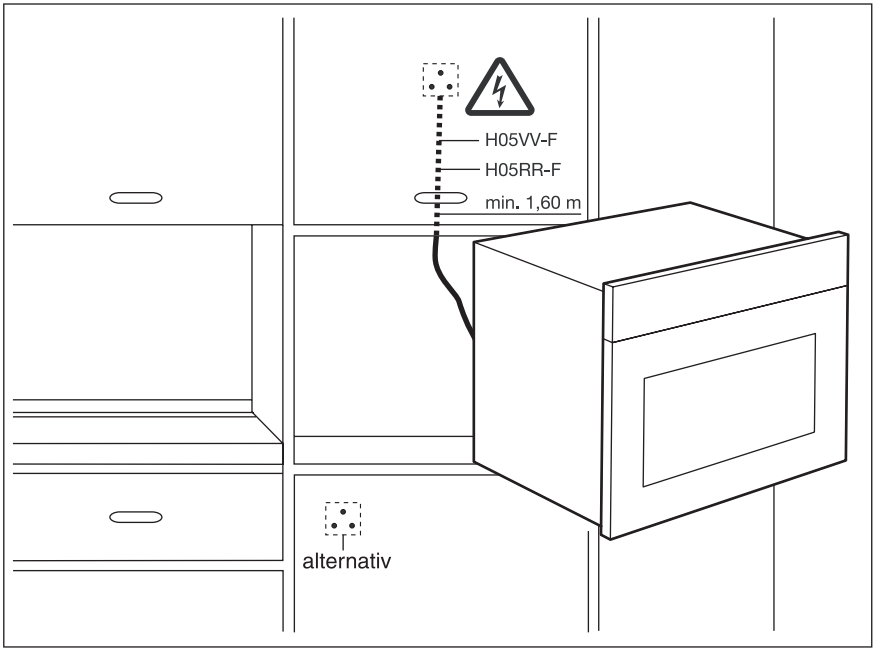
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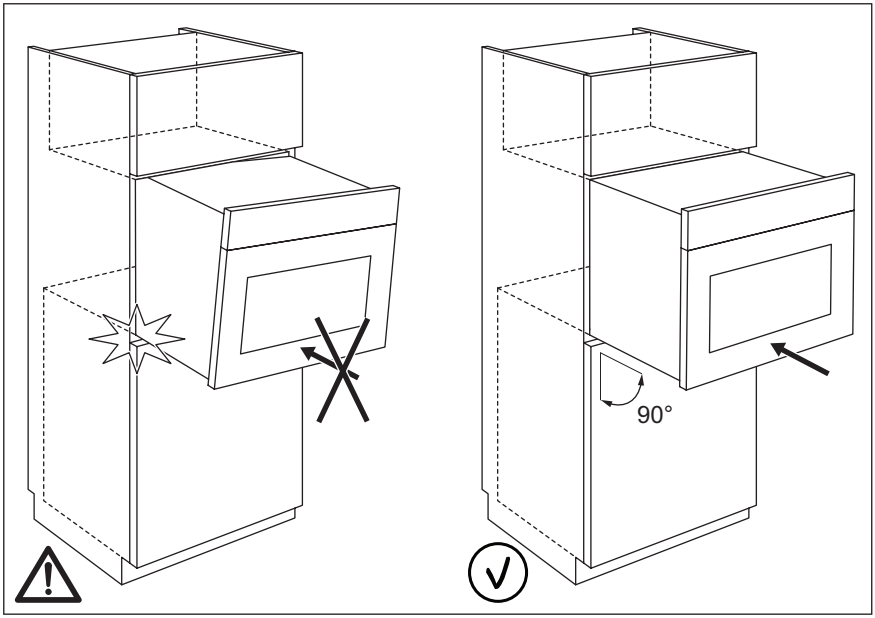
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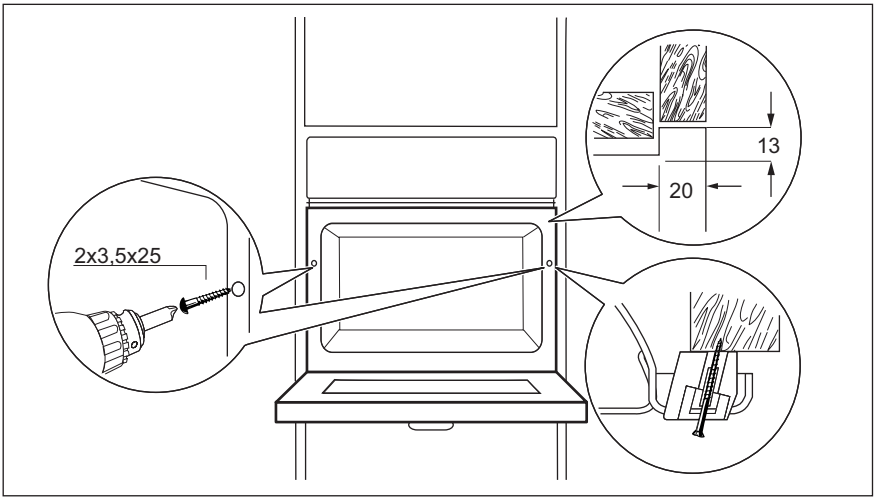

14. GUARANTEE/CUSTOMER SERVICE CENTRES

14.1

EURO-LINE APPLIANCES INC.

LENGTH OF WARRANTY	EURO-LINE WILL PAY FOR:
TWO YEAR FULL WARRANTY from original date of purchase, including parts and labour, to the first purchaser of this appliance	Replacement parts and/or labour to repair defects in materials or workmanship. Service must be provided by an authorized Euro-Line company (unless advised otherwise).

THIS GUARANTEE DOES NOT COVER COMMERCIAL USE.

The name Euro-Line Appliances, for service matters, incorporates work performed by authorized service agents or service companies.

EXCEPTIONS:

EURO-LINE APPLIANCES WILL NOT PAY FOR THE FOLLOWING SERVICE CALLS:

1. To install or correct the installation of an appliance
2. To instruct the use of an appliance.
3. To replace house fuses, re-set circuit breakers or correct house wiring.
4. To correct house plumbing.
5. To clean drains, filters or garbage disposers.
6. To repair an appliance if it fails due to misuse or abuse.

EURO-LINE APPLIANCES WILL NOT PAY WHEN THE FOLLOWING OCCURS:

1. Damage resulting from fires, acts of God, alteration, improper installation, or installation not in accordance with local building codes.
2. Pickup or delivery of major appliances requiring service. The appliances are designed to be repaired in the home. However, Euro-Line will not be responsible for travelling and labour costs if the customer lives in excess of 50 km/30 miles, or if the travel time is in excess of 30 minutes from the nearest service center. Any

excess to this will not be covered by the warranty.

In no event, will Euro-Line be responsible for incidental or consequential damages. For warranty service and parts, contact **EURO-PARTS**. Service will be provided during normal business hours. Should you have a service problem that is not resolved locally, contact:

For Service and Parts Contact:		
EURO-PARTS, USA	**EURO-PARTS, CANADA**	**EURO-LINE APPLIANCES**
Tel: 1-800-561-4614 **Fax: 1-519-528-5001**	**Tel: 1-800-678-8352** **Fax: 1-519-528–5001**	**1-800-421-6332** **Tel. Direct:** **1-905-829-3980** **Fax: 1-905-829-3985**

User Instructions & Installation Manual
Service & Repair

To save you time and money please have the following information ready in case you have to call for service:

- Name of the dealer from whom you purchased the appliance.
- Model number (shown on the rating plate)
- Serial number (shown on the rating plate)
- Date of purchase.

You should also retain the original purchase receipt to support any claim made under the warranty. (We suggest you staple the receipt to this page).

If service is required, contact the Service Center:	
EURO-PARTS, CANADA	**EURO-PARTS, USA**
Tel: 1–800–678–8352 **Fax: 1-519-528-5001**	**Tel: 1-800-561-4614** **Fax: 1-519-528-5001**

DISTRIBUTED BY: EURO-LINE APPLIANCES INC.
2278 SPEERS ROAD OAKVILLE, ON, CANADA L6L 2X8 1-800-421-6332
Tel: 905-829-3980
Fax: 905-829-3985
www.euro-line-appliances.com

15. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop

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